Paddy O'Cinnamon's 1937 Spiced Bear Cookies



INGREDIENTS (Makes ~24 Rolled Bear Cutouts):
- 2 3/4 cups sifted all-purpose flour & 1 tsp baking soda
- 2 tsp Saigon cinnamon, 1 tsp ginger, 1/4 tsp cloves, 1/2 tsp salt
- 1/2 cup softened butter, 1/2 cup sugar, 1/2 cup dark molasses
- 1 large egg & 1 tsp pure vanilla extract

1937 BAKING DIRECTIONS:
1. Cream butter and sugar; beat in molasses, egg, and vanilla.
2. Whisk dry spices and flour; stir into dough and chill 1 hour.
3. Roll 1/4-inch thick on floured board; cut with bear cutter.
4. Bake at 350 F for 8-10 minutes; cool before icing buttons!

SAFETY NOTE: Always ask a grown-up helper to use the hot oven!